



# CHALK HILL

SONOMA COAST  
2013 CHARDONNAY

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VINEYARD

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Since its founding, Chalk Hill has been producing artisan wines from our Estate vineyards in the hills of northeastern Sonoma County. For four decades we have studied, prodded and coaxed our complex terroir to ensure that our Estate wines deliver vivid aromatics, commanding flavors, great character and regional accuracy. While our 300+ acres of vineyards surrounding the winery will always be the cornerstone of our identity, starting with the 2011 vintage, in addition to our Estate Chardonnay, we started producing our first Sonoma Coast Chardonnay. This 2013 Sonoma Coast Chardonnay comes from extraordinary vineyards throughout Sonoma County consisting primarily of Foley Family estate vineyards. Our Sonoma Coast Chardonnay features fruit from some of the best sites in Carneros, Chalk Hill, lower Sonoma Valley and the Alexander Valley. The fruit coming from the Chalk Hill AVA provides richness, concentration, viscosity and nuttiness, while the Carneros AVA delivers structure and notes of apple and pear.

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WINEMAKING

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2013 was our first, more normal vintage (temperature wise) in a long time! It was a mild winter with adequate rainfall. Spring was normal with a good set in mid- to late May. June and July were mild to warm; with August being cool and foggier. Thus, cluster sizes increased, but not alarmingly so. September was again, mild and even lending us to harvest clean, ripe fruit between September 18th and October 16th. Barrel fermentation and aging in Hungarian, French, and American oak (32% new), full ML, lees contact and regular stirring provided additional richness and complexity to this Chardonnay.

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TASTING

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Our 2013 Sonoma Coast Chardonnay is light golden in color and displays expressive fruit aromas of yellow apple, lemon curd and a nice minerality. The bouquet is further complexed by toasted bread, marzipan, and crême brulee with an oak finish. This Chardonnay is quite elegant with its mineral style, akin to a White Burgundy on steroids! Fruit forward and a rich textural body make this complex wine a real crowd pleaser and the fruit is reined in by good acidity and lemon zest.

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HARVEST DATA

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*Harvest Dates:* SEPTEMBER 18 - OCTOBER 16, 2013  
*Average Brix at Harvest:* 23.6°

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FERMENTATION / AGING DATA

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REGULAR BÂTONNAGE; 100% MALOLACTIC FERMENTATION  
*Cooperage:* BARREL FERMENTED WITH SUR LIE AGING  
*Barrel Aging:* 9 MONTHS

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WINE DATA

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*Blend:* 100% CHARDONNAY  
*pH:* 3.57    *TA:* 5.6 G/L    *Alcohol:* 14.7%

